



Blini Russian Pancakes

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr 5 mins

Description

This blinchiki or blini recipe is a popular Russian dish widely consumed during the Maslenitsa festival. All kinds of sweet and savory fillings are possible. Don't worry if the first few don't turn out right; you'll get the hang of it.

Ingredients

— 4 $\frac{1}{4}$ cups milk - 5 large eggs - 2 tablespoons white sugar - ? teaspoon salt - $\frac{1}{2}$ teaspoon baking soda - ? teaspoon citric acid powder - 4 cups all-purpose flour - 3 tablespoons vegetable oil - 1 cup boiling water - ? cup butter

— divided

Instructions

1. Beat together milk and eggs in a large bowl until combined. Beat in sugar and salt. Mix in baking soda and citric acid until incorporated. Blend in flour
2. a little at a time
3. until combined. Beat in oil. Pour in boiling water
4. stirring constantly
5. until batter is thin and watery. Let rest for about 20 minutes. Melt 1 tablespoon butter in a small frying pan over medium-high heat. Pick the pan up off the heat. Pour in a ladleful of batter while you rotate your wrist
6. tilting the pan
7. so batter forms a circle and coats the bottom. The blini should be very thin. Return the pan to the heat. Cook blini for 90 seconds. Carefully lift up edge of blini to see if it's fully cooked: edges will be golden and bottom surface should have brown spots. Flip blini over and cook for 1 minute more. Transfer blini to a plate lined with a clean kitchen towel. Continue cooking remaining batter
8. adding 1 tablespoon butter to the pan for every 4 blinis. Stack blinis and cover with another kitchen towel to keep warm. Spread desired filling in the center of each blini. Fold 3 times to make a triangle shape or fold up all 4 sides
9. like a small burrito. Recipe Tip You can fill blinis with berries
10. chocolate sauce
11. cooked ground meat
12. or mashed potatoes with onion.